

CORRECTIVE ACTION STATEMENT – ST TROPEZ-CAS-8/25/2004

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MEDICAL	02	0	No
SOME OF THE DATA ELEMENTS, SUCH AS NUMBER OF EPISODES OF VOMITING AND DIARRHEA, WERE NOT LISTED ON THE GASTROINTESTINAL ILLNESS SURVEILLANCE LOG.				
All data elements are filled in the gastrointestinal illness surveillance log now.				
2	POTABLE WATER	04	0	Yes
THE FAR POINT HALOGEN ANALYZER WAS READING 2.20 PPM. THE INSPECTOR'S TEST RESULT WAS 1.69 PPM. THIS WAS A DIFFERENCE OF 0.51 PPM. A SECOND TEST WAS TAKEN AND THE ANALYZER WAS READING 2.20 PPM. THE INSPECTOR'S TEST RESULT WAS 1.75 PPM. THIS WAS A DIFFERENCE OF 0.45 PPM.				
The halogen analyzer was re-calibrated and difference eliminated.				
3	GALLEY	26	0	Yes
THE UPPER COMPARTMENT OF THE FORWARD ICE MACHINE WAS SLIGHTLY SOILED WITH MOLD.				
The upper compartment is cleaned and sanitized now.				
4	GALLEY	20	2	No
THE AMBIENT AIR THERMOMETERS PLACED IN THE REFRIGERATORS WERE NOT PLACED IN THE WARMEST PART OF THE UNITS.				
The ambient air thermometers are placed correctly, in the warmest part of the units now.				
5	GALLEY	20	2	No
GAPS WERE NOTED BETWEEN THE PLATES OF THE FLAT TOP GRILL, MAKING IT DIFFICULT TO CLEAN.				
The crew have been trained how to open the hot plates and make correct cleaning. Also, a cleaning log has been established for the plates.				
6	PROVISIONS	19	0	No
A OPEN BOX OF BEANS WAS NOTED IN THE DRY STORES AREA OUTSIDE OF THE WALK-IN COOLERS.				
The box was removed and the crew explained not to have it open again.				
7	PROVISIONS	33	1	No
THE DECK IN THE DRY STORES ROOM WAS ROUGH, MAKING IT DIFFICULT TO CLEAN.				
THE DECK UNDER THE SHELVING UNITS IN THIS AREA WAS SOILED.				
The deck is refurbished and made easier for cleaning.				
8	STAFF MESS ROOM	28	0	No
PLATES ON THE BUFFET WERE NOT COVERED OR INVERTED. THE BUFFET WAS NOT OPEN AT THE TIME OF THE INSPECTION.				
The service crew was explained to have plates covered at all time.				
9	RENAISSANCE BAR	29	3	Yes
HOT WATER WAS NOT PROVIDED AT THE HANDWASH SINK IN THE PANTRY.				
The hot water is reinstated now and faucet repaired.				
10	RENAISSANCE BAR	33	1	No
A PROFILE STRIP WAS MISSING ON THE BULKHEAD ABOVE THE DOOR, MAKING THIS AREA DIFFICULT TO CLEAN.				
The stainless profile strip is placed above the door now.				
11	RENAISSANCE BAR	08	0	No
A BACKFLOW PREVENTION DEVICE WAS NOT LOCATED ON THE CARBONATOR BETWEEN THE BRASS FITTINGS AND THE UNIT.				
The backflow prevention device is placed on the carbonator between the unit and brass fitting now.				
12	MARQUIS BAR	29	3	Yes
HOT WATER WAS NOT PROVIDED AT THE HANDWASH SINK. THIS WAS THE ONLY HANDWASH SINK LOCATED IN THIS AREA.				
The hot water is provided now.				

13	POOL BAR	26	0	Yes
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A BRASS FITTING WAS NOTED BETWEEN THE BACKFLOW PREVENTION DEVICE AND THE CARBONATOR.

The fitting has been replaced with a stainless steel one.

14	CASINO BAR	30	0	No
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ICE WAS NOTED IN THE HANDWASH SINK IN THE PANTRY.

The ice was removed and crew explained that hand wash sink is to be used for hand washing only.

15	CASINO BAR	29	3	Yes
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HOT WATER WAS NOT PROVIDED AT THE HANDWASH SINK. THIS WAS THE ONLY HANDWASH SINK LOCATED IN THIS AREA.

The hot water is provided now.

16	FOOD SERVICE GENERAL	20	2	No
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GAPS, SEAMS, AND OTHER DIFFICULT TO CLEAN FEATURES WERE NOTED ON THE FOOD CONTACT SURFACES OF EQUIPMENT, MAKING THEM DIFFICULT TO CLEAN.

Age and construction of the ship.

17	FOOD SERVICE GENERAL	21	1	No
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GAPS, SEAMS, AND OTHER DIFFICULT TO CLEAN FEATURES WERE NOTED ON THE NON-FOOD CONTACT SURFACES OF EQUIPMENT, MAKING THEM DIFFICULT TO CLEAN.

Age and construction of the ship.

18	FOOD SERVICE GENERAL	33	1	No
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CRACKED AND BROKEN DECK TILES AND OTHER DIFFICULT TO CLEAN FEATURES WERE NOTED ON THE DECKS, BULKHEADS, AND DECKHEADS.

Daily maintenance

19	BARS GENERAL
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THE DESIGN OF THE FAUCET AT THE HANDWASH SINKS DID NOT ALLOW FOR THE PERSON TO ADEQUATELY WASH HIS/HER HANDS. THE FAUCET MUST BE HELD IN THE ON POSITION FOR THE WATER TO FLOW.

The faucets have been repaired now.

20	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: ST. TROPEZ - CAS - 8/25/2004